

KAMBROOK

*LITTLE
CHEFS*



SUGAR & SPICE

DOUGHNUT MAKER

KDM1

INSTRUCTION BOOKLET

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

Contents

Kambrook Recommends Safety First	p4
Your Kambrook Doughnut Maker	p6
Using Your Kambrook Doughnut Maker	p7
Care, Cleaning and Storage	p8
Recipes	p10
Warranty	p16

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Doughnut Maker

- Carefully read all instructions before operating the Doughnut Maker and save for future reference.
- Remove any packaging material and promotional labels before using the Doughnut Maker for the first time.
- Do not place the Doughnut Maker near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water, flour, etc.
- Do not place the Doughnut Maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using the Doughnut Maker, provide adequate air space above and on all sides of the appliance for air circulation.
- Do not attempt to operate the Doughnut Maker by any method other than those described in this booklet.
- Always operate the Doughnut Maker on a heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not use on a sink drain board.
- When operating the Doughnut Maker, ensure the power cord is kept away from any heat source including the surface of the Doughnut Maker. Ensure the power cord does not become trapped between the lid and base of the Doughnut Maker.
- Always ensure the appliance is turned off at the power outlet and the cord is unplugged before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the appliance when the lid is closed, when in use and when stored.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not touch hot surfaces. Remove the doughnuts with a heat-proof plastic spatula or tongs.

- Do not use sharp objects or utensils inside the Doughnut Maker as they may scratch or damage the interior surface.
- Do not operate the Doughnut Maker continuously for more than 30 minutes. Allow the appliance to rest for 30 minutes between each use.
- Always keep the appliance clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or motor base in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Your Kambrook Doughnut Maker

1. Non-stick coating ensures the appliance is easy to clean and allows doughnuts to be easily removed
 2. Doughnut shaped heating plate
 3. Cord wrap
 4. Powerful 560 watts cooks 6 doughnuts in 2-3 minutes
- Not Shown**
- 'HEATING' ready light indicates when the Doughnut Maker has reached the correct temperature and is ready to use



Using Your Kambrook Doughnut Maker

Before First Use

Remove any packaging material and promotional labels. Wipe the cooking plates with a soft damp cloth and dry thoroughly.

Season the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do not use spray-on coatings as these will affect the performance of the non-stick surface on the cooking plates. After this initial seasoning, there is no need to grease the plates after each use. When using the Doughnut Maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

1. Insert the plug into a 230V or 240V power point. Close the lid and switch the power on at the power outlet. The red 'HEATING' light will illuminate.
2. Allow the appliance to preheat for approximately 4 to 5 minutes. When the 'HEATING' light goes out, the Doughnut Maker is ready to use.

3. Open the lid and spoon 1 tablespoon of prepared batter evenly into each doughnut mould unless another amount is specified in the recipe. Do not overfill moulds.
4. Close the lid, ensuring the locking latch clicks into position.

NOTE: The lid must be closed at all times when baking. The non-stick cooking plates and lid become very hot. Open the lid using the handle only.

5. Allow doughnuts to cook for 2-3 minutes or until cooked and golden brown. Remove doughnuts with a heat proof plastic spatula or tongs. Place doughnuts on a wire rack to cool or as instructed in the recipes.

NOTE: Do not use metal utensils as these may scratch the non-stick finish of the cooking plates.

Care, Cleaning and Storage

Before Cleaning

Ensure that the Doughnut Maker is switched off by turning the power off at the power outlet and then removing the plug from the power outlet.

Allow the Doughnut Maker to cool slightly, the appliance is easier to clean when slightly warm.

Always clean your Doughnut Maker after each use to prevent a build up of baked-on foods.

To Clean the Cooking Plates

Wipe cooking plates with a soft damp cloth. Dry thoroughly. If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth. If food residue builds up, spray with a little lemon juice and wipe clean. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.

To Clean the Exterior

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

NOTE: Do not immerse any part of the Doughnut Maker in water or any other liquid.

Storage

Before storage, ensure that the appliance is switched off by turning off at the power outlet and then removing the plug from the power outlet. Ensure the appliance is completely cool, clean and dry. Wrap the cord tightly around the cord storage. Store the appliance upright on the bench or in a convenient cupboard. Do not place anything on top of the appliance during storage.

Recipes

Recipes

Plain Doughnuts

1½ (225g) cups plain flour
½ cup caster sugar
1½ teaspoons baking powder
½ teaspoon salt
125g butter, softened
1 x 60g egg
¾ cup milk

1. In a large bowl, stir flour, sugar, baking powder and salt to combine. Add butter, egg, and milk, beat with electric mixer until the mixture is thick, smooth and creamy.
2. Preheat Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Makes 24 doughnuts, cooking 6 doughnuts at a time.

Cinnamon Sugar Coated Doughnuts

½ cup caster sugar
2 teaspoons cinnamon
½ cup butter, melted, for brushing
1 quantity of Plain Doughnut Batter

1. Combine sugar and cinnamon in a small bowl and set aside.
2. Melt butter in a small saucepan or microwave oven and set aside.
3. Cook Plain Doughnut recipe and after removing each batch of doughnuts, brush immediately with melted butter and roll in sugar and cinnamon mixture.

Lemon and Sugar Dusted Doughnuts

1 quantity of Plain Doughnut Batter
½ cup freshly squeezed lemon juice
½ cup caster sugar

1. Cook Plain Doughnut recipe and after removing each batch of doughnuts, place onto a wire rack. Brush immediately with a little of the lemon juice and dust with caster sugar. Serve warm.

Glacé Iced Doughnuts

Vanilla Glacé Icing:

1 cup icing sugar
1 teaspoon butter, softened
¼ teaspoon vanilla essence
1 Tablespoon water, heated
1 quantity of Plain Doughnut Batter

Topping Suggestions:

Finely chopped nuts
Hundred and thousands
Coloured Nonpariels
Silver Cachous

1. Prepare icing by sifting icing sugar into a small bowl, stir in butter, vanilla and sufficient water to mix to a spreadable consistency.
2. Cook Plain Doughnut recipe and after removing each batch of doughnuts, place onto a wire rack and drizzle immediately with a little of the Glacé Icing and sprinkle with a topping if desired. Allow to set before serving.

Glacé Icing Variations:

Coloured Icing – Add 1-2 drops food colouring with the water

Chocolate Icing – Sift 2 teaspoons cocoa powder with the icing sugar.

Coffee Icing – Dissolve 1 teaspoon instant coffee into the water

Citrus Icing – Replace vanilla essence with 1 teaspoon finely grated lemon or orange rind. Replace water with lemon or orange juice. Add 1-2 drops yellow or orange food colouring.

Choc Top Doughnuts

125g dark choc bits

1 tablespoon butter

1 quantity of Plain Doughnut Batter

Topping Suggestions:

Finely chopped nuts

Hundred and thousands

Coloured Nonpareils

Silver Cachous

1. Melt choc bits and butter in a small bowl over a bowl of hot water. Beat well to combine.
2. Cook Plain Doughnut recipe and after removing each batch of doughnuts, place onto a wire rack and drizzle immediately with a little of the melted chocolate and sprinkle with a topping if desired. Allow to set before serving.

Strawberry Jam and Cream topped Doughnuts

300ml fresh cream

1 tablespoon caster sugar

1 quantity of Plain Doughnut Batter

½ cup strawberry jam

1. Whip cream and caster sugar until stiff peaks form, set aside.
2. Cook Plain Doughnut recipe and after removing each batch of doughnuts, place onto a wire rack to cool. Spoon 1 teaspoon jam into indent of each doughnut and top with a swirl of whipped cream.

Variation:

Substitute PLAIN DOUGHNUTS with CINNAMON SUGAR COATED DOUGHNUTS.

Ground Almond and Maple Syrup Doughnuts

1 cup (150g) plain flour
½ cup (75g) finely ground almond meal
½ cup caster sugar
1½ teaspoons baking powder
½ teaspoon salt
125g butter,softened
1 x 60g egg
½ cup milk
¼ cup maple syrup
½ cup maple syrup,extra,for serving

1. In a large bowl, stir flour, almond meal, sugar, baking powder and salt to combine. Add butter, egg, and milk, beat with electric mixer until the mixture is thick, smooth and creamy.
2. Preheat the Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Drizzle with extra maple syrup, if desired. Serve immediately.

Makes 24 doughnuts, cooking 6 doughnut sat a time.

Peanut Butter and Honey Doughnuts

1½ cups (225g) plain flour
¼ cup caster sugar
1½ teaspoons baking powder
½ teaspoon salt
100g butter,softened
2 tablespoons smooth peanut butter
1 x 60g egg
½ cup milk
¼ cup honey
½ cup honey,extra,for serving

1. In a large bowl, stir flour, sugar, baking powder and salt to combine. Add butter, peanut butter, egg, milk and honey, beat with electric mixer until the mixture is thick, smooth and creamy.
 2. Preheat the Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
 3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Drizzle with a little of the extra honey, if desired. Serve immediately.
- Makes 24 doughnuts, cooking 6 doughnuts at a time.

Pumpkin Doughnuts

1½ cups (225g) plain flour
½ cup light brown sugar
1½ teaspoons baking powder
½ teaspoon salt
100g butter,softened
1 x 60g egg
½ cup milk
½ cup cooked,mashed pumpkin,cooled
½ cup butter,melted,for serving
½ cup caster sugar,extra,for serving

1. In a large bowl, stir flour, sugar, baking powder and salt to combine. Add butter, egg, milk and pumpkin, beat with electric mixer until the mixture is thick, smooth and creamy.
2. Preheat the Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Brush with melted butter and sprinkle with caster sugar, if desired. Serve immediately.

Makes 24 doughnuts, cooking 6 doughnuts at a time.

Cheese and Bacon Doughnuts

1½ cups (225g) plain flour
¼ cup caster sugar
1½ teaspoons baking powder
½ teaspoon salt
100g butter,softened
1 x 60g egg
½ cup milk
½ cup finely grated Cheddar or Parmesan cheese
2 Tablespoons finely chopped Bacon Bits

1. In a large bowl, stir flour, sugar, baking powder and salt to combine. Add butter, egg, milk, cheese and Bacon Bits, beat with electric mixer until the mixture is thick, smooth and creamy.
2. Preheat the Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Serve immediately.

Makes 24 doughnuts, cooking 6 doughnuts at a time.

Sweet Corn Doughnuts

1 cup (150g) plain flour
½ cup (75g) semolina
¼ cup caster sugar
1½ teaspoons baking powder
½ teaspoon salt
100g butter, softened
1 x 60g egg
½ cup milk
½ cup creamed corn

1. In a large bowl, stir flour, semolina, sugar, baking powder and salt to combine. Add butter, egg, milk and creamed corn, beat with electric mixer until the mixture is thick, smooth and creamy.
2. Preheat the Doughnut Maker for 4-5 minutes. Spoon 1 tablespoon of the mixture evenly into each hole of the doughnut maker. Close lid. Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
3. Carefully remove hot doughnuts from the doughnut maker and place onto a wire rack. Serve immediately.

Makes 24 doughnuts, cooking 6 doughnuts at a time.

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months commercial use).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Attach a copy of the purchase receipt here.

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp

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THE SMARTER CHOICE

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